

SPICE GRINDER

Instruction manual

DESCRIPTION

The spices and herbs used up till now were milled in advance and ready to sprinkle, i.e. the ethereal oils released in milling had already evaporated before use and the kitchen, and the spices and herbs had almost lost their aroma and taste.

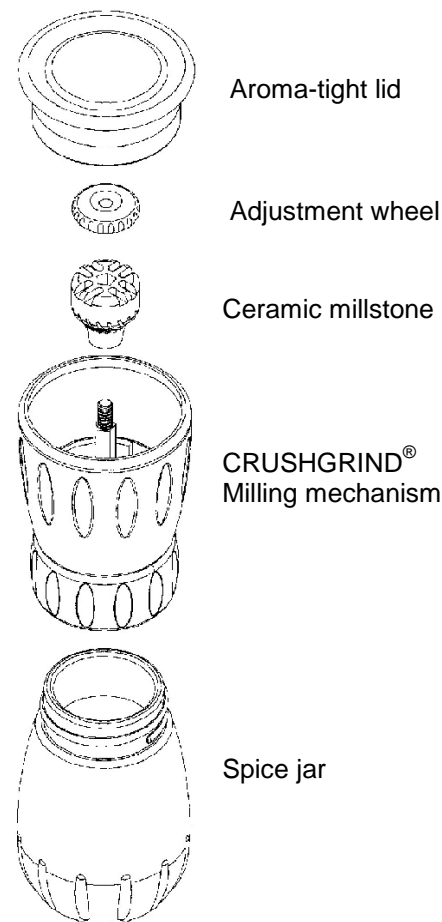
Experienced chefs therefore add only spices and herbs which have been milled, rubbed or ground at the time of use. The thereby released ethereal oils lend the dishes a more intensive taste, and in the kitchen the smell of freshly harvested herbs and spices permeates the air.

With the spice grinder you are in a position to process all dried herbs and spices (not only salt and pepper), which are usually kept aroma-sealed either in spice mills or in closed jars until use. Through the infinitely adjustable ceramic milling mechanism, you can take advantage of the 100% intensity of the ethereal oils (food flavoring) during seasoning. It has the ability itself to transform the simplest of dishes into a culinary delight.

- With the infinite adjustability of the grain fineness, you receive the best results possible from the smallest up to the coarsest of grains. The graduations on the adjustment wheel indicate the direction for fine or for coarse settings.
- With the integrated reverse, the ceramic milling mechanism enables "milling without sticking" via simply rotating forwards and backwards

Spice grinder with ceramic milling mechanism

- The spice grinder is fitted with the "best milling system (CRUSHGRIND®) in the world" and is composed of a pure ceramic material which possesses great hardness.
- Rotation in either direction produces very good results.
- The ceramic milling mechanism is resistant to corrosion and neutral to taste.
- The abrasion-free ceramic milling mechanism guarantees constant quality over many years of use. Even the hardest of spices such as nutmeg and pepper can be ground effortlessly.
- The aroma-tight lid protects the ground material from steam and dampness, and conserves the full aroma of the spices. Simultaneously, you can use the lid as an aid to dosage and grind directly into the lid.



Spice jar



The glass spice jars are neutral to taste and infinitely re-usable. The jar serves not only as a sealed receptacle for the spices, but is at the same time, an integral component of the spice mill. Simply unscrew the aroma-tight plastic lid and close the filled spice jar with the threaded part of the spice mill.

HOW TO USE

1. Put herb or spice in a spice jar.
2. Screw the upper part (grinder) in the jar.
3. Twist and grind the spices. Thanks to the integrated return mechanism you can grind without changing your grip
4. By moving left or right grey screw in the grinder you can regulate the thickness of grinded spice.

MAINTENANCE

- Spice jar: manually or in the dishwasher with a normally available detergent.
- Spice grinder: Some spices such as nutmeg contain large amounts of oil and can block the milling mechanism. Cleaning is best performed by milling some salt. Alternatively, you can remove the lower component by unscrewing the grey adjustment wheel and cleaning with a small brush.

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